

INFORMATION DISCLOSURE STATEMENT BY APPLICANT	Application No.	10/530536
	Filing Date	January 23, 2006
	First Named Inventor	Tim Carroll
	Art Unit	1761
(Multiple sheets used when necessary)	Examiner	Unknown
SHEET 1 OF 2	Attorney Docket No.	DAIRY88.007APC

U.S. PATENT DOCUMENTS					
Examiner Initials	Cite No.	Document Number <i>Number - Kind Code (if known)</i> Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
	1	3,645,745	02-29-1972	Magnino	
	2	6,117,460	09-12-2000	Kortschack	

FOREIGN PATENT DOCUMENTS						
Examiner Initials	Cite No.	Foreign Patent Document <i>Country Code-Number-Kind Code</i> Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T ¹
	3	JP 7-170955	07-11-1996	Yakult Honsha Co Ltd		
	4	GB 2 367 997	04-24-2002	K U Leuven Research & Development		
	5	WO 02/078457	10-10-2002	U.S.A. (Secretary of Agriculture)		
	6	WO 03/003845	01-16-2003	S.P.A. Egidio Galbani		

NON PATENT LITERATURE DOCUMENTS			
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ¹
	7	ABEE et al., "Bacteriocins: modes of action and potentials in food preservation and control of food poisoning," <i>International Journal of Food Microbiology</i> 28, 169-185 (1995)	
	8	BRUL, S., and COOTE, P., "Preservative Agents in Foods Modes of Action and Microbial Resistance Mechanisms," <i>International Journal of Food Microbiology</i> 50 1-17 (1999)	
	9	BUCHANAN K. and PATTERSON M., "Food bugs feel pressure of new technology," <i>TCE</i> (January 2002)	
	10	CALIK et al., "Effect of High-Pressure Processing on <i>Vibrio parahaemolyticus</i> Strains in Pure Culture and Pacific Oysters," <i>Journal of Food Science</i> Vol. 67, No. 4 (2002)	
	11	CAPLICE, E. and FITZGERALD, G.F., "Food fermentations: role of microorganisms in food production and preservation," <i>International Journal of Food Microbiology</i> 50 131-149 (1999)	
	12	ERKKILÄ, S., "Bioprotective and probiotic meat starter cultures for the fermentation of dry sausages," University of Helsinki (2001)	
	13	EVERSON et al., "Bacterial Started Cultures in Sausage Products," <i>J. Agr. Food Chem.</i> , Vol. 18, No. 4, 570-71 (1970)	
	14	GERVILLA et al., "High Pressure Inactivation of Microorganisms Inoculated into Ovine Milk of Different Fat Contents," <i>J Dairy Sci</i> 83:674-682 (2000)	
	15	HELANDER et al., "Potential of lactic acid bacteria and novel antimicrobials against Gram-negative bacteria," <i>Trends in Food Science & Technology</i> Vol. 8 146-150 (May 1997)	

Examiner Signature	Date Considered
<p>*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.</p>	

T¹ - Place a check mark in this area when an English language Translation is attached.

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	16	HOLZAPFEL et al., "Biological preservation of foods with reference to protective cultures, bacteriocins and food-grade enzymes," <i>International Journal of Food Microbiology</i> 24 343-362 (1995)	
	17	HOLZAPFEL et al., "Overview of gut flora and probiotics," <i>International Journal of Food Microbiology</i> 41 85-101 (1998)	
	18	KRONKAMP et al., "Microorganisms in Milk and Yoghurt: Selective Inactivation by High Hydrostatic Pressure," International Dairy Federation symposium 2-271 (September 1995)	
	19	LEE, Y. and SALMINEN S., "The coming age of probiotics," <i>Trends in Food Science & Technology</i> , Vol. 6, 241-245 (July 1995)	
	20	O'REILLY et al., "Use of Hydrostatic Pressure for Inactivation of Microbial Contaminants in Cheese," <i>Applied and Environmental Microbiology</i> , 4890-4896 (November 2000)	
	21	REPS et al., "Effect of high pressures on <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> ," <i>Milchwissenschaft</i> 56(3) (2001)	
	22	RODGERS et al., "Bacteriocin production by protective cultures," <i>Food Service Technology</i> 2, 59-68 (2002)	
	23	SMELT, J.P.P.M., "Recent advances in the microbiology of high pressure processing," <i>Trends in Food Science & Technology</i> , 9, 152-158 (1998)	
	24	TANAKA, T. and HATANAKA, K. "Application of Hydrostatic Pressure to Yoghurt to Prevent its After-Acidification" <i>Nippon Shokuhin Kogyo Gakkaishi</i> , Vol. 39, No. 2, 173-177 (1992)	
	25	ULMER et al., "Effects of High Pressure on Survival and Metabolic Activity of <i>Lactobacillus plantarum</i> TMW 1.460," <i>Applied and Environmental Microbiology</i> 3966-3973 (September 2000)	
	26	YOUSEF et al., "Behavior of <i>Listeria monocytogenes</i> in Wiener Exudates in the Presence of <i>Pediococcus acidilactici</i> H or Pediocin AcH," <i>Applied and Environmental Microbiology</i> 1461-1467 (May 1991)	
	27	HUA, YU, "Controlling of the Quality and Proseving of the Yoghurt", <i>Acat Scientiarum Naturalium Universitatis Chengduensis</i> , Vol. 16 No. 2 (June 1997)	
	28	"High Pressure Processing on Food and its Application", No. 453003, <i>Food Science and Technology</i> No. 6 (2000)	
	29	China Milk Cow, 1:47-49 (2001)	

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